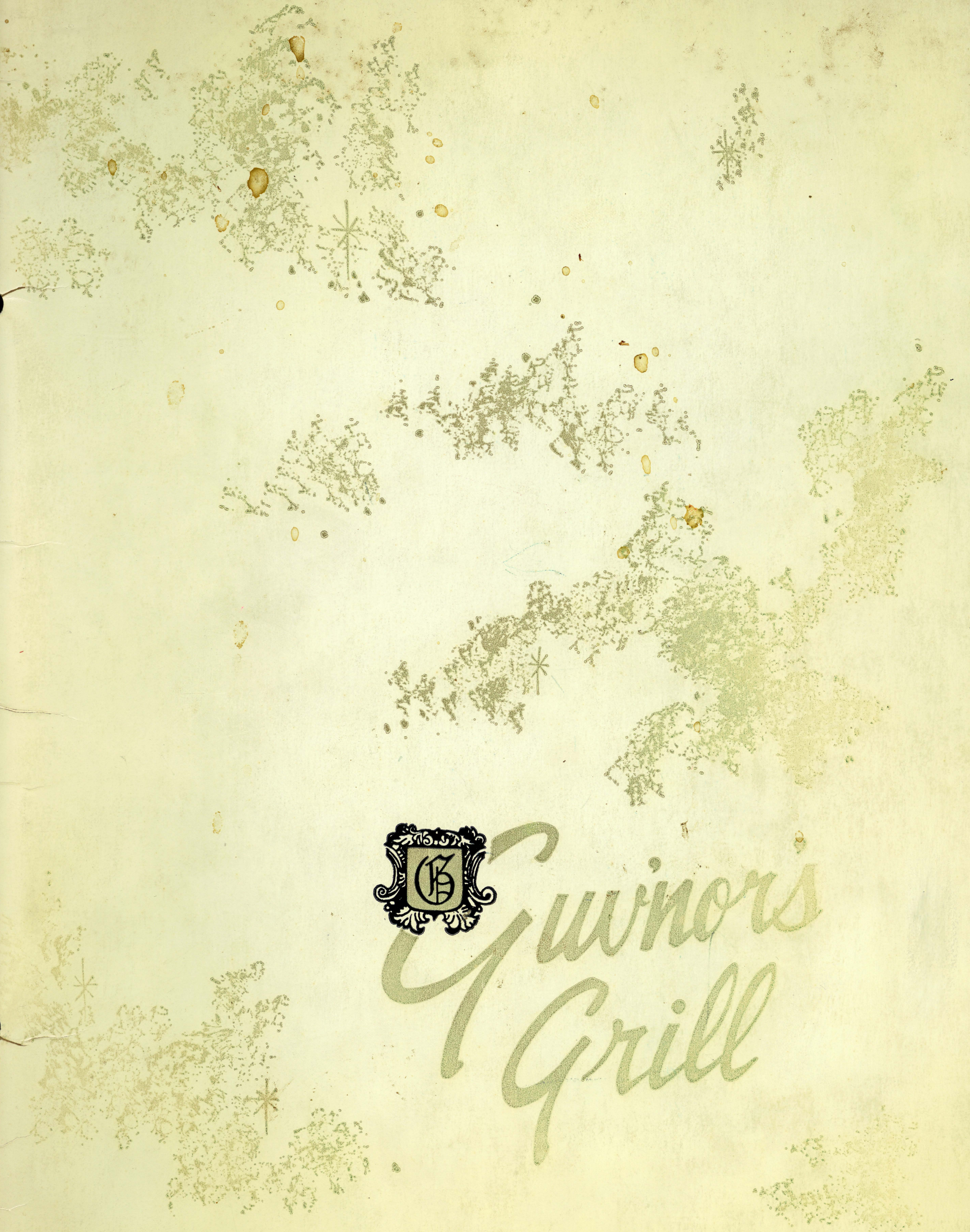
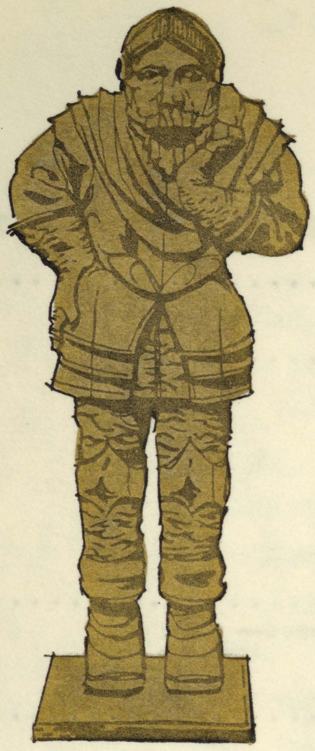
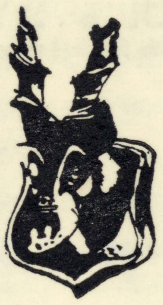


Guv'nors Grill

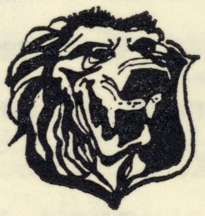
THE SHERATON • 2040 HIGHLAND AVE. • BIRMINGHAM



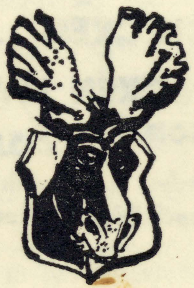
THE GUV'NOR (Gouverneur, Fr. Medieval) was quite a man in his day (1084 to 1171, A. D.) some eight hundred years ago. A wise statesman and a noble warrior, as Skilled in the game of love as in knightly tournaments, he was always the sportsman and hunter. As his trophies attest, he traveled widely over the entire known world. His adventures—had he dared to write them down—would still be best sellers. Legend has it that the Guv'nor even captured the elusive unicorn . . . The Guv'nor's dining pleasures were simple but demanding: only the best was good enough to set on his table. THE GUV'NOR (American, 20th Century) is still quite a man — be he doctor, Lawyer or merchant chief. Daily fiscal joustings have replaced the knightly tourneys; gray flannel, the coat of the hunter—but again, today's Guv'nor demands only the best.



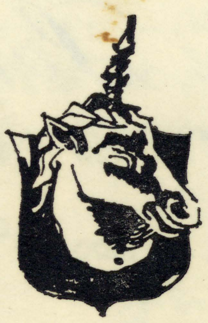
THE MARKHOR GOAT: bagged by the Guv'nor in the wilds of Afghanistan while blazing a new trade route to India (c. 1163)



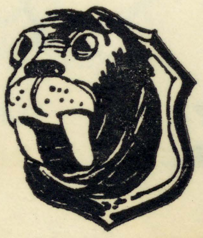
THE LION: captured on the Dark Continent by the Guv'nor after being lost from his troops on the second Crusade (c. 1148)



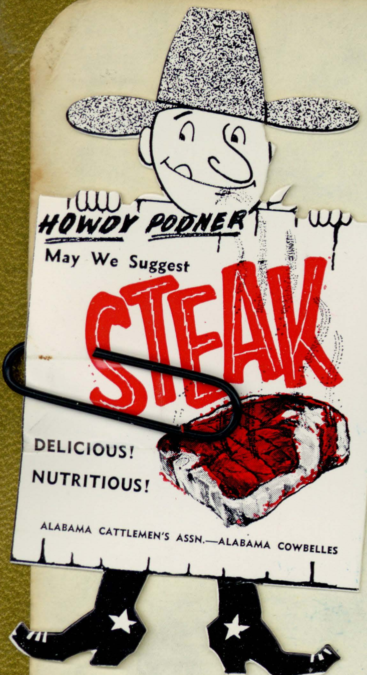
THE MOOSE: trapped in the Black Forest by the Guv'nor on his way to a jousting match — (c. 1121)



THE UNICORN: mesmerized by the Guv'nor while visiting an Arabian Sultan and his Harem — (c. 1171)



THE WALRUS: harpooned by the Guv'nor in the icy Northland while fighting the last of the Vikings — (c. 1099)



Appetizers

SHRIMP COCKTAIL	1.25
CHILED TOMATO JUICE	20-30
N THE HALF SHELL (In Season) — Half Dozen Sauce, Horseradish	1.35
STUFFED CELERY AND ROQUEFORT CHEESE	95

Cold Buffet

GUV'NOR'S CHEF'S SALAD BOWL A Combination of Fresh Crisp Endive, Romaine, Escarole, Lettuce and Vegetables Lightly Tossed—Topped with Strips of Chicken and Ham, Tangy Cheese—Choice of Dressing	1.50
FRESH GULF SHRIMP SALAD Mayonnaise, Egg, Sliced Tomatoes, Potato Chips, Pickle and Olive	1.75
GUV'NOR'S CRAB SALAD BOWL, LOUIE Crisp Romaine, Escarole — Lettuce Topped with Fresh Lumps of King Crab, Anchovies, Egg, Tomato, Olives—Epicure Dressing	1.95

Game and Poultry

WHOLE CORNISH GAME HEN, Wild Rice	3.25
ROAST LONG ISLAND DUCKLING, Orange Sauce, Brown Rice	3.50
ROAST TURKEY BREAST, Mornay Sauce	2.95
ONE-HALF BROILED CHICKEN, Spiced Apple	2.95
ONE-FOURTH BROILED CHICKEN, Spiced Apple	1.95
ONE-FOURTH FRIED CHICKEN	1.75
STRICTLY FRESH CHICKEN LIVERS, Broiled or Fried, Rasher of Bacon	2.25

Above Orders Served with Tossed Green Salad,
Baked or French Fried Potatoes, or Vegetable du Jour

Tasty Sandwiches

HOT CORNED BEEF SANDWICH on French Bun with Pickle and Potato Chips	1.25
JUMBO BEEF-BURGER on Seed Bun with Pickle and Potato Chips	1.00
SLICED CHICKEN SANDWICH on Toasted Whole Wheat or White Bread—Potato Chips	95
DOUBLE-DECKER CLUB SANDWICH on Whole Wheat or White Bread Toasted—Pickle, Potato Chips	1.50

* * *

ASSORTED HORS D'OEUVRES—TRAY 2.50

GOLDEN BROWN ONION RINGS 60

CELERY STUFFED WITH ROQUEFORT CHEESE 75

Not Responsible for Lost or Stolen Articles

We Reserve the Right to Refuse Service to Anyone

Appetizers

FRESH GULF SHRIMP COCKTAIL	1.25
CHILED TOMATO JUICE	20-30
OYSTERS ON THE HALF SHELL (In Season) — Half Dozen Cocktail Sauce, Horseradish	1.35
STUFFED CELERY AND ROQUEFORT CHEESE	95

Cold Buffet

GUV'NOR'S CHEF'S SALAD BOWL A Combination of Fresh Crisp Endive, Romaine, Escarole, Lettuce and Vegetables Lighty Tossed—Topped with Strips of Chicken and Ham, Tangy Cheese—Choice of Dressing	1.50
FRESH GULF SHRIMP SALAD Mayonnaise, Egg, Sliced Tomatoes, Potato Chips, Pickle and Olive	1.75
GUV'NOR'S CRAB SALAD BOWL, LOUIE Crisp Romaine, Escarole — Lettuce Topped with Fresh Lumps of King Crab, Anchovies, Egg, Tomato, Olives—Epicure Dressing	1.95

Game and Poultry

WHOLE CORNISH GAME HEN, Wild Rice	3.25
ROAST LONG ISLAND DUCKLING, Orange Sauce, Brown Rice	3.50
ROAST TURKEY BREAST, Mornay Sauce	2.95
ONE-HALF BROILED CHICKEN, Spiced Apple	2.95
ONE-FOURTH BROILED CHICKEN, Spiced Apple	1.95
ONE-FOURTH FRIED CHICKEN	1.75
STRICTLY FRESH CHICKEN LIVERS, Broiled or Fried, Rasher of Bacon	2.25

Above Orders Served with Tossed Green Salad,
Baked or French Fried Potatoes, or Vegetable du Jour

Tasty Sandwiches

HOT CORNED BEEF SANDWICH on French Bun with Pickle and Potato Chips	1.25
JUMBO BEEF-BURGER on Seed Bun with Pickle and Potato Chips	1.00
SLICED CHICKEN SANDWICH on Toasted Whole Wheat or White Bread—Potato Chips	95
DOUBLE-DECKER CLUB SANDWICH on Whole Wheat or White Bread Toasted—Pickle, Potato Chips	1.50

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ASSORTED HORS D'OEUVRES—TRAY	2.50
GOLDEN BROWN ONION RINGS	60
CELERY STUFFED WITH ROQUEFORT CHEESE	75

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Specialties of the House

To please important associates dining at his table, the Guv'nor serves the Specialty's of the House (c. 1961)

LAMB CHOP	Extra Thick — Pork Sausage, Lamb Kidneys, and Bacon, Garnished with Cheese-Stuffed Mushrooms. Baked Potato and Broiled Tomato	3.95
ROAST PRIME RIB OF BEEF, au Jus	Extra Thick Cut — Soup du Jour or Baked Idaho Potato, Salad Bowl, Choice of Dressing	5.50
BEEF KABOB	Marinated Choice Beef Cuts, Broiled on Skewer with Tomato, Green Peppers and Onion. Served with Tossed Green Salad, Choice of Dressing — Brown Rice — Soup du Jour	3.95
WHOLE MAINE LOBSTER (2½ Lb. Size)	Shipped Fresh from the Cold Waters of the North Atlantic — Drawn Butter — Salad — Baked Potato	6.50

"FROM THE CHAR-BROILER"

Steaks and Chops

U. S. Prime and Choice Steaks — Aged to their Peak of Perfection, Served with Baked Idaho Potato, Buttered or with Sour Cream and Chives, Tossed Green Salad, Your Choice of Dressing — Soup du Jour

TOP SIRLOIN STEAK	3.75
K. C. STEER STEAK	3.95
STRIP SIRLOIN STEAK (16 Oz.)	5.95
FILET MIGNON WRAPPED IN BACON	4.75
STEER BUTT TENDER STEAK	5.50
BROILED EXTRA THICK LAMB CHOPS, Mint Jelly	3.95
BROILED EXTRA-CUT PORK CHOPS, Apple Sauce	2.95
GROUND BEEF STEAK	2.25

Sea Foods

"FROM THE GULF WATERS" SHIPPED FRESH DAILY

BROILED OR FRIED RED SNAPPER STEAK, Lemon Butter	2.75
BROILED FRESH WHOLE FLOUNDER, Parsley Butter	2.75
Stuffed with Crab Meat	2.95
BROILED FRESH WHOLE SPANISH MACKEREL	2.50
FRESH WHOLE SPECKLE TROUT, Broiled or Fried — Tartar Sauce	2.50
FRIED TROUT ALMONDINE, Brown Almonds in Butter	2.75
BROILED SOUTH AFRICAN LOBSTER TAIL, Drawn Butter	4.25
BROILED OR FRIED DEEP-SEA SCALLOPS, Tartar Sauce	2.25
FRIED JUMBO SHRIMP, Cocktail or Tartar Sauce	2.50
BROILED OR FRIED JUMBO FROG LEGS	2.95
FRIED TENDERLOIN OF TROUT, Tartar Sauce	2.50
THE GUV'NOR'S COMBINATION SEA FOOD PLATTER Broiled Lobster Dainties, Fried Oysters, Deep Sea Scallops, Fried Trout, Deviled Crab, Fried Shrimp	3.75

Above Orders Served with Baked Idaho Potato or French Fries, Tossed Green Salad, Choice of Dressing

THE HUNT ROOM

Private Meetings and Banquet Rooms Available with Seating up to 150 — Phone FA 4-5667 for Reservations

Sales Tax will be Added to Retail Price on All Taxable Items

8-65 LORD MENU CO., L.A.

SHERATON MOTOR INN

Guv'nor's Restaurant

LOCATED JUST OFF MAIN LOBBY

APPETIZERS: BLACK OLIVES W/CELERY..........50¢ HORS D'OEUVRES..........$1.25
Per Person

SHRIMP COCKTAIL ....$1.50 OYSTERS ON HALF SHELL $1.50
SOUP DU JOUR, Cup....................30¢ BOWL ....60¢ FRUIT CUP....25¢

THE GUV'NOR'S SELECTED DINNERS

CHAR-BROILED CHOICE RIBEYE STEAK	$350
CHAR-BROILED CHOICE FILET MIGNON W/MUSHROOMS	$2.95
CHAR-BROILED CHOICE K. C. STEAK	$3.75
CHAR-BROILED CHOICE TOP SIRLOIN STEAK	$3.75
ROAST SIRLOIN OF BEEF W/ RICH BROWN GRAVY	$2.50
BROILED WHOLE FRESH FLOUNDER W/ LEMON BUTTER	$2.25
BROILED JUMBO SHRIMP W/ MOCK WILD RICE	$2.25
GRILLED CHOPPED SIRLOIN STEAK W/ SAUTEED ONIONS	$1.95
BREADED VEAL CUTLET W/ SHERRY TOMATO SAUCE	$1.95
BROILED OR FRIED FRESH RED SNAPPER STEAK W/ TARTAR SAUCE	$2.50
ROAST LONG ISLAND DUCK W/ MOCK WILD RICE, ORANGE SAUCE	$2.75
CHAR-BROILED EXTRA CUT PORK CHOPS W/ APPLE SAUCE	$2.75
GOLDEN FRIED TROUT ALMONDINE W/ TARTAR SAUCE	$2.25

Served with Tossed Green Salad, Two Vegetables du jour or Baked Potato

THE CHEF'S SPECIAL

CHAR-BROILED CHOICE BEEF KABOB W/ BROWN RICE Au Jus	$3.50

Served with Cup of Soup, Tossed Salad

ITALIAN DINNERS

PLATTER OF FRESHLY COOKED SPAGHETTI W/ MEAT SAUCE	$1.95
BREADED VEAL CUTLET ALA PARMESAN W/ MOZERILLE CHEESE	$2.25
RAVIOLI WITH MEAT SAUCE, PARMESAN CHEESE	$1.95

Served with Garlic Bread, Soup, Tossed Salad

CHILD'S PLATE

ONE FOURTH FRIED CHICKEN	$1.25
FRIED FRESH SHRIMP	$1.25

Served With Two Vegetables

THESE PRICES ARE FOR DINING ROOM ONLY

BANQUET and MEETING FACILITIES UP TO 400

Call Sales and Catering Department — 323-4413

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in Butter ....2.75 Fried Trout, Deviled Crab, Fried Shrimp

Above Orders Served with Baked Idaho Potato or French Fries, Tossed Green Salad, Choice of Dressing

THE HUNT ROOM

Private Meetings and Banquet Rooms Available with Seating up to 150 — Phone FA 4-5667 for Reservations

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8-65 LORD MENU CO., L.A.

Lord MENU MA 4-7631